

# Pet Nat - Zweigelt Blanc de Noir 2019



## Wine Description

Pet Nat is a short form for Pétillants naturels, which means naturally sparkling. For this product, we bottle the fermenting juice and leave it with the yeasts and the natural sugar in the bottle so that the fermentation continues in the bottle and produces natural carbon dioxide. It is a very natural way to produce sparkling wine - without any additives. The grapes for our Pet Nat Zweigelt grow on a clay soil at about 320m above sea level. Important for Pet Nat is the time of bottling. You need still some sugar and enough working yeasts so that the fermentation can continue in the bottle. Too much sugar can also stop fermentation so you need a good intuition.

<b>Wine Type:</b>	Pet Nat   blanc de noir   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	5.11 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Perlwein aus Österreich
<b>Site:</b>	Woad
<b>Varietal:</b>	Blauer Zweigelt 100 %   21 years
<b>Soil:</b>	loam clay earth

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes